## **DESSERT**

## **INDIVIDUAL**

Banoffee Pie with argentine auice de leche	3(
Quindim egg yolks and grated coconut	27
Nêmesis Pie made with dark belgian chocolate comes with vanilla bean	36
ice cream and caramelized nuts	
Dulce de Leche Pancake and vanilla bean ice cream	38
Millefeuille with vanilla cream and dulce de leche	33
Belgian Chocolate Petit Gateau with vanilla bean ice cream	40
Dulce de Leche Petit Gateau with vanilla bean ice cream	40
Papaya Cream and cassis liqueur	30
Catalan Cream	33
Strawberry Meringue and vanilla bean ice cream	33
Pineapple, Papaya or Mango	26
Milk pudding with vanilla bean	30
TO SHARE	
Piña à La Catalana with pineapple sorbet	73
Apple Tarte Tatin with vanilla bean ice cream	60
Cheese Plate with dried fruits and truffled honey	72
Dessert Festival - for two	69
HOME MADE ICE CREAMS TWO BALLS	33

Belgian Chocolate Dulce de Leche

Vanilla Bean Red Berries Sorbet

## **DESSERT WINE**

Sauternes - Schroder & Schyler 500 mi   Bordeaux - France	491
Tokaji Furmint Late Havest - Oremus 500 ml   Hungary	682
Tokaji Aszú 3 Puttonyos - Oremus 500 ml   Hungary	1113
Sauternes - Schröder & Schÿler   Bordeaux - France (glass 100 ml)	98
PORT WINE GLASSES	
Graham's Extra Dry White	42
Graham's Fine Ruby	52
Graham's 10 Years Old Tawny	98
Graham's 20 Years Old Tawny	202
PORT WINE GLASSES	
Grappa Italiana	41
<b>BRANDY E COGNAC TAÇA</b>	
Hennessy VSOP	99
Hennessy XO	302
Osborne Brandy	39
Remy Martin XO	149
Remy Martin VSOP	88
LIQUORS	
Licor 43	41
Amarula	44
Cointreau	41
Frangelico	41
Drambuie	33
Limoncello	41
COFFEE AND ESPRESSOS	
Ristretto - Strong	12
Leggero - Medium	12
Decaffeinato - Descaffeinated	12
Cappuccino*	14
Cappuccino Rubaiyat* - coffee, milk, cocoa, vanilla bean syrup, fleur de	16
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\*vegetable milk option with an extra 2.50

All products may contain gluten and lactose, as they are not handled in exclusive environments and equipment, with the exception of low carb ice creams. The prices of this menu are in Reais ( $\mathbb{R}$ \$).